

Dialy Search 6 Aug 04

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Set	Items	Description
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?f food (w)	micromodel	
	149855	FOOD
	28	MICROMODEL
S1	26	FOOD (W) MICROMODEL
?rd		
...completed	examining records	
S2	26	RD (unique items)
?t s2/medium,k/all		

2/K/1

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00879118 2003-Cd0545 SUBFILE: FSTA

Performance evaluation of a model describing the effects of temperature, water activity, pH and lactic acid concentration on the growth of *Escherichia coli*.

Mellefont, L. A.; McMeekin, T. A.; Ross, T.

Cent. for Food Safety & Quality, Sch. of Agric. Sci., Univ. of Tasmania,
GPO Box 252-54, Hobart 7001, Tasmania, Australia. Tel. +61-3-62-261831.
Fax +61-3-62-262642. E-mail Lyndal.Mellefont(a)utas.edu.au

International Journal of Food Microbiology 2003 , 82 (1) 45-58

LANGUAGE: English

...92, accuracy factor 1.29). The new model generally outperformed the Pathogen Modelling Program and Food MicroModel at generation times LESS THAN OR EQUAL 5 h, particularly for growth in meat; the...

2/K/2

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00849938 2002-Cd0963 SUBFILE: FSTA

Minimizing microbiological risks in food production processes: the importance of predictive microbiology.

Kleer, J.; Hildebrandt, G.

Fachbereich Veterinaermed., Inst. fuer Lebensmittelhygiene der FU Berlin,
14163 Berlin, Germany. E-mail jkleer(a)vetmed.fu-berlin.de

Bundesgesundheitsblatt Gesundheitsforschung Gesundheitsschutz 2002 , 45
(6) 474-483

LANGUAGE: German SUMMARY LANGUAGE: English

...pathogen growth, survival and heat inactivation models); use of computer software programmes in predictive modelling (Food MicroModel , Pathogen Modeling Program); model validation; factors affecting microbial growth in foods (microbial strain, lag time...

DESCRIPTORS (TRADE/BRAND NAME): Food MicroModel ; Pathogen Modeling Program

2/K/3

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00849805 2002-Sa1433 SUBFILE: FSTA

Assessment of mathematical models for predicting *Staphylococcus aureus* growth in cooked meat products.

Castillejo-Rodriguez, A. M.; Garcia-Gimeno, R. M.; Zurera-Cosano, G.; Barco-Alcala, E; Rodriguez-Perez, M. R.

Correspondence (Reprint) address, G. Zurera-Cosano, Dep. de Bromatologia y Tec. de los Alimentos, Univ. de Cordoba, Campus de Rabales, 14014 Cordoba, Spain. Fax 34 957 212000. E-mail btlzucog(a)uco.es

Journal of Food Protection 2002 , 65 (4) 659-665

LANGUAGE: English

...found in the literature, and with those generated by the Pathogen Modeling Program and the **Food MicroModel** software using graphical and mathematical analysis for performance evaluation. In general, the models studied overestimated...

2/K/4

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00841856 2002-Cd0225 SUBFILE: FSTA

Practical application of predictive microbiology software programs to HACCP plans.

Fujikawa, H.; Kokubo, Y.

Tokyo Metropolitan Res. Lab. of Public Health, 3-24-1, Hyakunin-cho, Shinjuku-ku, Tokyo 169-0073, Japan

Journal of the Food Hygienic Society of Japan (Shokuhin Eiseigaku Zasshi) 2001 , 42 (4) 252-256

LANGUAGE: English

...programmes that are currently available) to HACCP plans was studied. The software programmes were the **Food Micromodel**, elaborated by the Ministry of Agriculture, Fisheries, and Food, U.K., and the Pathogen Modelling...

2/K/5

DIALOG(R)File 51:Food Sci.&Tech.Abs
(c) 2004 FSTA IFIS Publishing. All rts. reserv.

00835008 2001-Cd1324 SUBFILE: FSTA

Measurements and predictions of growth for *Listeria monocytogenes* and *Salmonella* during fluctuating temperature. II. Rapidly changing temperatures.

Bovill, R. A.; Bew, J.; Baranyi, J.

Food Microbiol. Group, Cent. Sci. Lab., Sand Hutton, York YO41 1LZ, UK. Tel. +44-1904-462624. Fax +44-1904-462111. E-mail r.bovill(a)csl.gov.uk

International Journal of Food Microbiology 2001 , 67 (1/2) 131-137

LANGUAGE: English

...were predicted using a dynamic Baranyi and Roberts model in conjunction with data provided by **Food Micromodel**. Results showed that temp. fluctuations, even the most rapid fluctuations, had little effect on bacterial...

...their min. growth temp. It was demonstrated that the dynamic Baranyi and Roberts model, and **Food Micromodel** data were capable of satisfactory prediction of bacterial growth.

DESCRIPTORS (TRADE/BRAND NAME): **Food Micromodel**

2/K/6

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00832194 2001-Cd1171 SUBFILE: FSTA

Importance of predictive microbiology for risk minimization in food production processes. I. Model creation, user programs and validating.

Kleer, J.; Hildebrandt, G.

Inst. fuer Lebensmittelhygiene, Freie Univ. Berlin, D-14163 Berlin, Germany. E-mail jkleer(a)vetmed.fu-berlin, Germany

Fleischwirtschaft 2001 , 81 (6) 99-103

LANGUAGE: German SUMMARY LANGUAGE: English

...intrinsic and extrinsic factors; growth, death and survival models for the main pathogens; available software (**Food MicroModel** and Pathogen Modelling Program); performance of mathematical models used for predictive

microbiology; application (after validation...

2/K/7

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00821505 2001-Sn0490 SUBFILE: FSTA

Verification of prediction of growth of *Listeria monocytogenes* microorganism in chicken meat.

Landfeld, A.; Karpiskova, R.; Houska, M.; Kyhos, K.; Novotna, P.
Vyzkumny Ustav Potravinarsky Praha, Radiova 7, 102 31 Prague-Hostivar,
Czech Republic. Tel. +420 2 7270 2321. Fax +420 2 7270 1983. E-mail
a.landfeld(a)vupp.cz

Czech Journal of Food Science 2000 , 18 (5) 183-186

LANGUAGE: Czech SUMMARY LANGUAGE: English

...7.0 and 8.3'b0C. Experimental data were compared with results predicted by the Food MicroModel . Best agreement between experimental and predicted counts was achieved at the lowest incubation temp.

2/K/8

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00817749 2001-Cd0140 SUBFILE: FSTA

Predictions of growth for *Listeria monocytogenes* and *Salmonella* during fluctuating temperature.

Bovill, R.; Bew, J.; Cook, N.; Agostino, M. d'; Wilkinson, N.; Baranyi, J.

D'Agostino, M.

Food Microbiol. Group, Cent. Sci. Lab., Sand Hutton, York YO4 1LZ, UK.
Tel. +44-1904-462-624. Fax +44-1904-462-111. E-mail r.bovill(a)cs1.gov.uk
International Journal of Food Microbiology 2000 , 59 (3) 157-165
LANGUAGE: English

...products (pasteurized milk, chicken liver pate, chicken mince). Predictions of microbial growth achieved by the Food MicroModel software [Food MicroModel , Leatherhead, Surrey, UK] were initially validated in broth at constant temp. and then the dynamic...

DESCRIPTORS (TRADE/BRAND NAME): Food MicroModel

2/K/9

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00803091 2000-06-c0644 SUBFILE: FSTA

Growth of *Listeria monocytogenes* as a function of dynamic environment at 10 DEGREE C and accuracy of growth predictions with available models.

Cheroutre-Vialette, M.; Lebert, A.

UR Genie des Procèdes, Sta. de Recherches sur la Viande, INRA
Clermont-Ferrand-Theix, 63122 Saint-Genes Champanelle, France. Fax
33-4-73-62-46-10. E-mail lebert(a)clermont.inra.fr

Food Microbiology 2000 , 17 (1) 83-92

LANGUAGE: English

...designs and a factorial design; results were compared with 3 predictive models (Pathogen Modeling Program, Food Micromodel and L. monocytogenes 14 model), which were used to analyse the accuracy of generation time...

2/K/10

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00799160 2000-05-c0527 SUBFILE: FSTA

Safety evaluation of sous vide-processed products with respect to nonproteolytic *Clostridium botulinum* by use of challenge studies and predictive microbiological models.

Hyttia-Trees, E.; Skytta, E.; Morkkila, M.; Kinnunen, A.; Lindstrom, M.; Lahteenmaki, L.; Ahvenainen, R.; Korkeala, H.
1409 Millstream Trail, Lawrenceville, GA 30044, USA. Tel. (678) 380-9923.
Fax (404) 639-3333. E-mail eih9(a)cdc.gov
Applied and Environmental Microbiology 2000 , 66 (1) 223-229
LANGUAGE: English

...C-60 E, 706 B and FT10 F and 2 currently available predictive microbiological models, Food MicroModel (FMM) and Pathogen Modelling Program (PMP) were used. After thermal processing, products were stored at ...

2/K/11

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00793935 2000-01-c0020 SUBFILE: FSTA
Seeking some HACCP solutions.
Giese, J.
Food Technology 1999 , 53 (8) 84-85
LANGUAGE: English

DESCRIPTORS (TRADE/BRAND NAME): FIST-HACCP; Food MicroModel ; doHACCP
for Windows

2/K/12

DIALOG(R)File 51:Food Sci.&Tech.Abs
(c) 2004 FSTA IFIS Publishing. All rts. reserv.

00788162 1999-09-s1472 SUBFILE: FSTA
A model based on absorbance data on the growth rate of *Listeria monocytogenes* and including the effects of pH, NaCl, Na-lactate and Na-acetate.
Nerbrink, E.; Borch, E.; Blom, H.; Nesbakken, T.
Swedish Meats R&D, PO Box 504, S-244 24, Kavlinge, Sweden. Tel.
+46-46-722400. Fax +46-46-736137
International Journal of Food Microbiology 1999 , 47 (1/2) 99-109
LANGUAGE: English

...5) by pH, sodium lactate, sodium acetate and NaCl. The model was compared to the Food MicroModel , which is based on viable count measurements. The developed model underpredicted max. specific growth rates slightly but, on average, predictions were within 20% of those of the Food MicroModel . The model also underpredicted growth when it was validated using an emulsion type sausage, with...

DESCRIPTORS (TRADE/BRAND NAME): Food MicroModel

2/K/13

DIALOG(R)File 51:Food Sci.&Tech.Abs
(c) 2004 FSTA IFIS Publishing. All rts. reserv.

00788118 1999-09-r0634 SUBFILE: FSTA
Predicted and observed growth and toxigenesis by *Clostridium botulinum* type E in vacuum-packaged fishery product challenge tests.
Hyttia, E.; Hielm, S.; Morkkila, M.; Kinnunen, A.; Korkeala, H.
Dep. of Food & Environmental Hygiene, Fac. of Vet. Med., PO Box 57, Univ. of Helsinki, FIN-00014 Helsinki, Finland. Tel. +358-9-7084-9715. Fax +358-9-7084-9718. E-mail eija.hyytia(a)helsinki.fi
International Journal of Food Microbiology 1999 , 47 (3) 161-169
LANGUAGE: English

Ability of 2 modelling software programmes (Pathogen Modelling Program and Food MicroModel) to determine the safety of different types of

vacuum-packaged fish products with respect to...

...programmes, including control of environmental factors set by the programmes which affected prediction reliability. The Food MicroModel did not give lag time predictions for toxin production, whereas the Pathogen Modelling Program did...

DESCRIPTORS (TRADE/BRAND NAME): Food MicroModel

2/K/14

DIALOG(R)File 51:Food Sci.&Tech.Abs

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00779983 1999-07-c0851 SUBFILE: FSTA

Validation of predictive models describing the growth of *Listeria monocytogenes*.

Giffel, M. C. te; Zwietering, M. H.

Dep. of Food Tech. & Nutr. Sci., Wageningen Agric. Univ., PO Box 8129, 6700 EV Wageningen, Netherlands. Tel. +31-317-485358. Fax +31-317-484893. E-mail meike.tegiffel(a)micro.fdsi.wau.nl

International Journal of Food Microbiology 1999 , 46 (2) 135-149

LANGUAGE: English

...by the various models. Models assayed were: gamma-concept; Pathogen Modeling Program version 5.0; Food MicroModel version 2.5; modified Arrhenius equation; 2 third order polynomial models; and 2 quadratic equations...

2/K/15

DIALOG(R)File 51:Food Sci.&Tech.Abs

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00774492 1999-02-c0141 SUBFILE: FSTA

Application of food MicroModel predictive software in the development of Hazard Analysis Critical Control Point (HACCP) systems.

Panisello, P. J.; Quantick, P. C.

Correspondence (Reprint) address, P. C. Quantick, Lincoln Univ., Grimsby Campus, Humber Lodge, 61 Bargate, Grimsby DN34 5AA, UK

Food Microbiology 1998 , 15 (4) 425-439

LANGUAGE: English

Application of food MicroModel predictive software in the development of Hazard Analysis Critical Control Point (HACCP) systems.

The role of Food MicroModel (FMM), a computerized predictive microbiology database for foods, as a supporting instrument for microbial risk...

DESCRIPTORS (TRADE/BRAND NAME): Food MicroModel

2/K/16

DIALOG(R)File 51:Food Sci.&Tech.Abs

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00764741 1998-08-r0650 SUBFILE: FSTA

Predicted and observed growth of *Listeria monocytogenes* in seafood challenge tests and in naturally contaminated cold-smoked salmon.

Dalgaard, P.; Jorgensen, L. V.

Correspondence (Reprint) address, L. V. Jorgensen, Danish Inst. for Fisheries Res., Dep. of Seafood Res., Tech. Univ. of Denmark, DK-2800 Lyngby, Denmark. Tel. +1 45 45883322. Fax +1 45 45884774. E-mail lvj(a)dfu.min.dk

International Journal of Food Microbiology 1998 , 40 (1/2) 105-115

LANGUAGE: English

...in storage trials with naturally contaminated cold-smoked salmon. The 4 models tested were the Food MicroModel, the Murphy-model, the Pathogen Modelling Program and the Ross-model. Accuracy and bias factors...

DESCRIPTORS (TRADE/BRAND NAME): Food MicroModel ; Pathogen Modelling

Program

2/K/17

DIALOG(R)File 51:Food Sci.&Tech.Abs

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00760341 1998-06-c0641 SUBFILE: FSTA

Development of thermal inactivation models for *Salmonella enteritidis* and *Escherichia coli* O157:H7 with temperature, pH and NaCl as controlling factors.

Blackburn, C. de W.; Curtis, L. M.; Humpheson, L.; Billon, C.; McClure, P. J.

Dep. of Food Microbiol., Leatherhead Food Res. Ass., Randalls Rd., Leatherhead KT22 7RY, UK. Tel. +44 1234 222943. Fax +44 1234 222277

International Journal of Food Microbiology 1997 , 38 (1) 31-44

LANGUAGE: English

...larger than published data. Both models have been incorporated into the predictive microbiology software programme Food Micromodel .

DESCRIPTORS (TRADE/BRAND NAME): Food Micromodel

2/K/18

DIALOG(R)File 51:Food Sci.&Tech.Abs

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00754978 1998-03-c0313 SUBFILE: FSTA

Validation of predictive mathematical models describing the growth of *Listeria monocytogenes*.

Walls, I.; Scott, V. N.

Nat. Food Processors Ass., 1401 New York Ave., NW, Washington, DC 20005, USA. Tel. (202) 639 5974. Fax (202) 639 5991. E-mail iwalls(a)ufpa-food.org

Journal of Food Protection 1997 , 60 (9) 1142-1145

LANGUAGE: English

...and the resulting growth kinetics were compared with predictions from the Pathogen Modeling Program and Food MicroModel . In general, good agreement was obtained when comparing growth rates and generation times for both...

2/K/19

DIALOG(R)File 51:Food Sci.&Tech.Abs

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00719834 96-09-c0093 SUBFILE: FSTA

Modeling applications.

McMeekin, T. A.; Ross, T.

International Association of Milk, Food & Environmental Sanitarians, Inc. ((Life Sciences Symposium))

Dep. of Agric. Sci., Univ. of Tasmania, GPO Box 252C, Hobart, Tas. 7001, Australia

Journal of Food Protection 1996 , Suppl., 37-42.

LANGUAGE: English

...chemical and physical indicators, electronic integrators, electronic loggers, *Pseudomonas* predictor, the Pathogen Modeling Program and Food Micromodel , databases and expert systems); and specific applications for predictive microbiology (hygienic efficiency of meat processing...

2/K/20

DIALOG(R)File 51:Food Sci.&Tech.Abs

(c) 2004 FSTA IFIS Publishing. All rts. reserv.

00715008 96-06-g0003 SUBFILE: FSTA

Validation of predictive mathematical models describing growth of *Staphylococcus aureus*.

Walls, I.; Scott, V. N.; Bernard, D. T.
Nat. Food Processors Ass., 1401 New York Ave., NW, Washington, DC 20005,
USA. Tel. 202-639-5974. Fax 202-639-5991
Journal of Food Protection 1996 , 59 (1) 11-15
LANGUAGE: English

...the resulting growth kinetics were compared with predictions from the
Pathogen Modeling Program (PMP) and Food MicroModel (FMM). For the PMP,
predicted lag-phase durations varied from 0.5 to 130 h...

2/K/21

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00706382 96-01-c0039 SUBFILE: FSTA

Survival of *Campylobacter jejuni* in foods and comparison with a
predictive model.

Curtis, L. M.; Patrick, M.; Blackburn, C. de W.
Correspondence (Reprint) address, C. de W. Blackburn, Dep. of Food
Microbiol., Leatherhead Food Res. Ass., Leatherhead KT22 7RY, UK
Letters in Applied Microbiology 1995 , 21 (3) 194-197
LANGUAGE: English

...generally good agreement between experimental survival data and
predictions from a *C. jejuni* survival model (Food MicroModel).

2/K/22

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00693941 95-05-c0054 SUBFILE: FSTA

Food MicroModel .

Anon.

World of Ingredients 1995 , Jan./Feb., 57

LANGUAGE: English

Food MicroModel .

A new computer software package (Food MicroModel) for predicting the
microbiological safety of foods is described. Using this software, users
can simulate...

...including *Bacillus cereus*, *Staphylococcus aureus*, *Campylobacter jejuni*,
Escherichia coli O157:H7, *Listeria monocytogenes*, and *Salmonella*. Food
MicroModel is marketed under licence by a company jointly owned by the
Leatherhead Food RA and...

2/K/23

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00693346 95-04-p0074 SUBFILE: FSTA

Growth and survival of *Yersinia enterocolitica*, *Salmonella* and *Bacillus*
cereus in Brie stored at 4, 8 and 20 DEGREE C.

Little, C. L.; Knochel, S.

Correspondence (Reprint) address, S. Knochel, RVAU Cent. for Food Res.,
Royal Vet. & Agric. Univ., DK-2000 Frederiksberg, Denmark

International Journal of Food Microbiology 1994 , 24 (1/2) 137-145

LANGUAGE: English

...a health hazard. Predictions from a predictive modelling program (MFS
model) and a modelling database (Food Micromodel) were compared to
observed growth values in Brie. Although accurate in the case of B...

2/K/24

DIALOG(R)File 51:Food Sci.&Tech.Abs

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00690997 95-03-c0024 SUBFILE: FSTA

Modelling the growth, survival and death of microorganisms in foods: the UK Food Micromodel approach.

McClure, P. J.; Blackburn, C. de W.; Cole, M. B.; Curtis, P. S.; Jones, J. E.; Legan, J. D.; Ogden, I. D.; Peck, M. W.; Roberts, T. A.; Sutherland, J. P.; Walker, S. J.

Unilever Res. Lab., Colworth House, Sharnbrook MK44 1LQ, UK. Tel. 0234 222255. Fax 0234 222277

International Journal of Food Microbiology 1994 , 23 (3/4) 265-275

LANGUAGE: English

Modelling the growth, survival and death of microorganisms in foods: the UK Food Micromodel approach.

...of kinetic parameters against controlling factors); acceptance of a model for inclusion into the database (Food Micromodel); and validation of the models for use in foods. It is hoped that this initiative...

2/K/25

DIALOG(R)File 51:Food Sci.&Tech.Abs

(c) 2004 FSTA IFIS Publishing. All rts. reserv.

00661625 93-07-c0061 SUBFILE: FSTA

The Food Micromodel for prediction of growth of foodborne pathogens.)

Gorris, L. G. M.; Peck, M. W.

DLO-Inst. voor Agrotech. Onderzoek (ATO-DLO), Wageningen, Netherlands

Voedingsmiddelentechnologie 1993 , 26 (5) 36-37, 39

LANGUAGE: Dutch

The Food Micromodel for prediction of growth of foodborne pathogens.)

The Food Micromodel computer model for prediction of survival, growth and death of foodborne pathogens in relation to...

2/K/26

DIALOG(R)File 51:Food Sci.&Tech.Abs

(c) 2004 FSTA IFIS Publishing. All rts. reserv.

00650935 92-12-a0049 SUBFILE: FSTA

Advances in the use of predictive techniques to improve the safety and extend the shelf-life of foods.

Williams, A. P.; Blackburn, C. de W.; Gibbs, P. A.

Dep. of Food Microbiol., Leatherhead Food Res. Ass., Randalls Rd., Leatherhead KT22 7RY, UK

Food Science & Technology Today 1992 , 6 (3) 148-151

LANGUAGE: English

...made to use of the Bactometer as an alternative to colony counting, and to the Food Micromodel which is being developed in the UK to provide microbiological information (e.g. growth rate...

?